

IT MANUALE PER L'INSTALLAZIONE E L'UTILIZZO  
SV INSTALLATIONS- OCH ANVÄNDARMANUAL  
EN GUIDE FOR INSTALLATION AND USE

Piano di cottura GN 752\*/\*

Spishäll GN 752\*/\*

Cooking Hob GN 752\*/\*



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### • SAFETY RECOMMENDATIONS

– We have designed this cooking hob for use by private persons in their homes.

– This appliance must be installed in compliance with currently applicable regulations and used only in a well-ventilated location. Read this guide before installing and using your appliance.

– All cooking should take place under your surveillance.

– These cooking hobs are meant to be used exclusively for cooking foodstuffs and preparing beverages and do not contain any asbestos-based materials.

– This appliance is not connected to a combustion by-product disposal system. It must be installed and connected in compliance with all applicable laws. Special care should be given to applicable regulations concerning ventilation.

– Do not store **CLEANING** products or **FLAMMABLE** products (aerosol cans or containers under pressure, as well as papers, cookbooks, etc.) in the cabinet underneath your cooking hob.

– If you use a drawer located under the hob, we recommend that you avoid storing in it items that are heat sensitive (plastic, papers, aerosol cans, etc...).

– Your hob should be disconnected from power and fuel supplies (electricity and gas) before any repairs are carried out.

– When you connect the power cables of any electrical appliances plugged in close to the hob, ensure that they are not in contact with the cooking zones.

– As a safety measure, do not forget to close the general supply tap for gas distributed by pipe or the tap of the tank for butane or propane gas after use.

– The **CE** compliance designation is affixed to these hobs.

– Installation should only be performed by installers and qualified technicians.

– Before installation, ensure that the conditions of local distribution (gas type and pressure) and the settings of the appliance are compatible.

– This hob complies with the EN 60335-2-6 standard relative to the heating of cabinets and the Class 3 standard relative to installation (according to the 30-1-1 standard).



#### **Warning**

***The required settings for the hob are written on a sticker located in the plastic bag, as well as on the packaging.***

***In order to easily locate the reference information for your appliance, we recommend that you note these data on the "After-Sales Service Department and Customer Relations" page. (This page also explains to you where to find this information on your appliance.)***

### • **RESPECT FOR THE ENVIRONMENT**

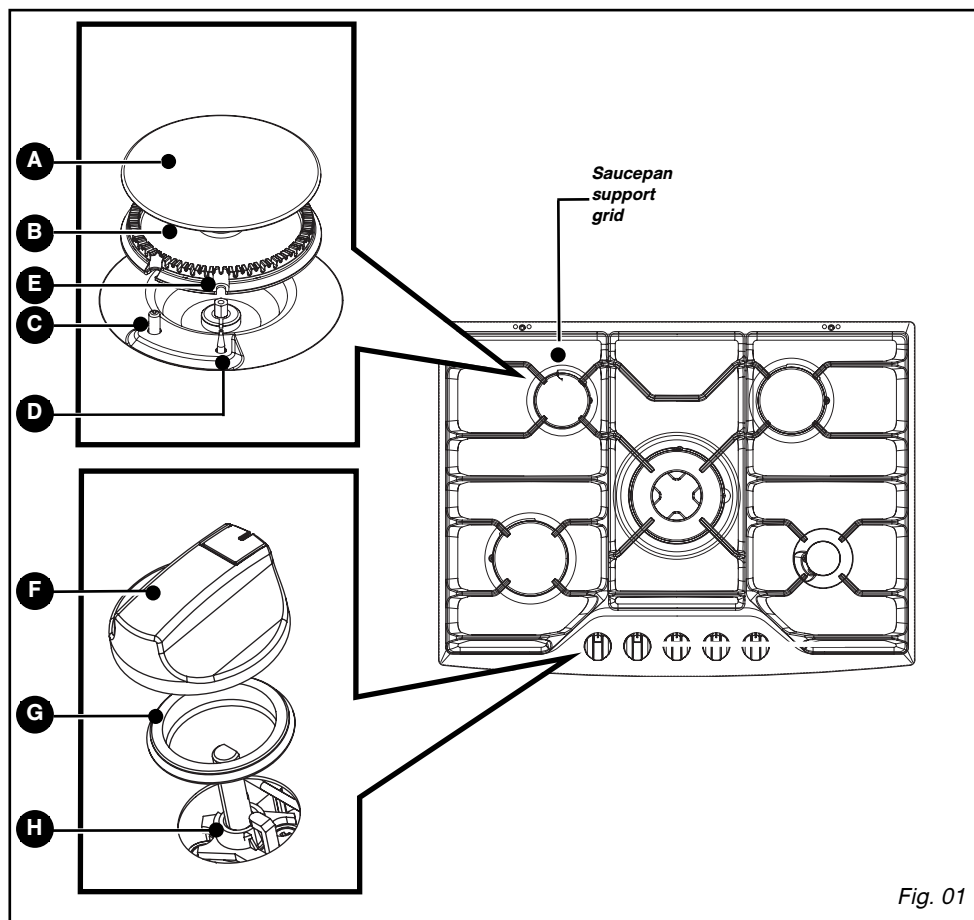
– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



– Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

– We thank you doing your part to protect the environment.

## • DESCRIPTION OF YOUR HOB



**A** Burner covers

**B** Burner head

**C** Spark plugs

**D** Thermocouple

**E** Injector

**F** Knob

**G** Gasket

**H** Tap



### Tip

*This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.*

# 1 / INSTALLING YOUR APPLIANCE

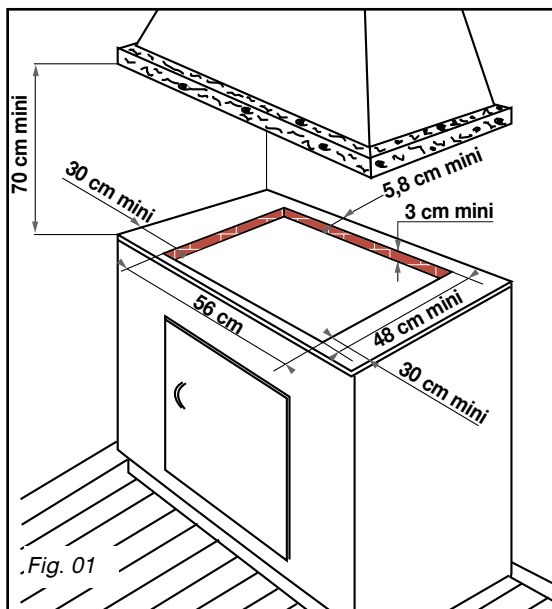


Fig. 01

APPLIANCE			
	Width	Depth	Thickness
For standard cabinet	56 cm	49 cm	Depending on cabinet
For recommended cabinet	56 cm	48 cm	Depending on cabinet
Total dimensions <b>above</b> the work top	70 cm	52.2 cm	5.1 cm
Total dimensions <b>below</b> the work top	55.4 cm	47.4 cm	3.5 cm

## • PROPER POSITIONING

Your appliance should be built in the surface of a support cabinet that is a minimum of 3 cm thick, made of a material that resists heat or that is covered with such a material. So as not to disturb movement of cooking utensils, there should not be to the right or left or back any obstacle within 30 cm of the hob.

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work top. In any event, do not store aerosol cans or containers under pressure in any compartment that may exist under the hob (See "Safety Recommendations" chapter).

## • FLUSH MOUNTING

Follow the diagram (Fig. 01).

- Remove the pan supports, the burner covers and burner heads, noting their positions.
- Turn the hob over and carefully place it on top of the opening in the cabinet so as not to

damage the knobs and spark plugs.

– To ensure a tight seal between the housing and the work top, glue the foam seal **along the exterior edge of the housing** before installing the hob (Fig. 02).

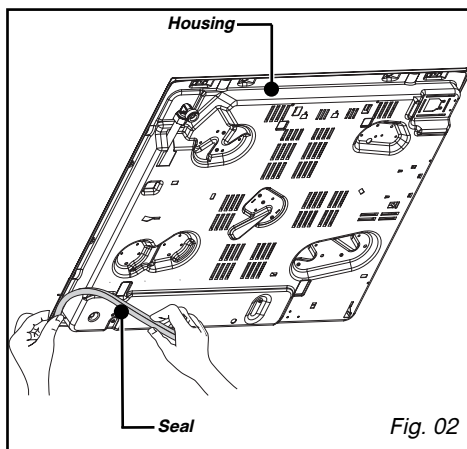


Fig. 02

## • TIPS FOR FLUSH MOUNTING

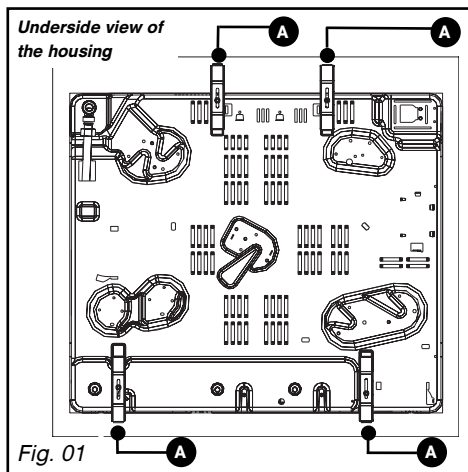


Fig. 01

**A** Mounting brackets

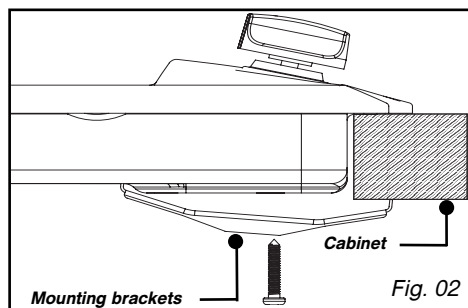


Fig. 02

Place your hob in the opening of the support cabinet, carefully pulling the table toward you. Reposition the burner heads, burner covers and pan supports on the hob.

Connect your hob to the gas supply (See "Gas Connection" chapter) and to the power supply (See "Electrical Connection" chapter). If you wish, you can immediately stabilise the hob with the four mounting brackets and screws supplied with the hob (Fig. 02) by attaching them to the four corners of the housing. **You must use the holes provided for this purpose, as shown in the diagram above (Fig. 01).**

**Stop screwing when the mounting bracket starts to become misshapen. Do not use a screwdriver.**

## • ELECTRICAL CONNECTION

Your hob is delivered with a power cable (type H05V2V2F - T90, 1 mm<sup>2</sup> cross-section) with three conductors (phase + ground + neutral). It must be connected to a 220-240 V~ monophase grid via a standardised CEI 60083 electrical outlet with phase + ground + neutral or an all-pole cut-off device with a minimum distance between contact openings of 3.5 mm. The plug of the electrical outlet must be accessible after installation.

CROSS-SECTION OF CABLE	
	220-240 V~ - 50 Hz
H05V2V2F -T90 cable	3 conductors, including one ground wire
Cross-section of wires in mm <sup>2</sup>	1
Fuse	10 A



### Warning

**The safety wire (green-yellow) is connected to the appliance's ground terminal  $\oplus$  and must be connected to the ground lead  $\oplus$  of the electrical set-up. The fuse in your set-up must be 10 amperes. If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.**



### Tip

**Using a gas cooking appliance results in the generation of heat and humidity in the location where it is installed. Make sure that your kitchen is well ventilated: keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood). Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation by increasing the setting of the mechanical ventilation system, if you have one. (A minimum air flow of 2 m<sup>3</sup>/h per kW of gas power is required.)**

**Example: 70 cm, 5 gas burners +  
Total power:  $3.1 + 0.85 + 3.8 + 2.25 + 1.55 = 11.55$  KW  
 $11.55$  KW x 2 = 23.10 m<sup>3</sup>/h of  
minimum air flow**

## • GAS CONNECTION

### • Preliminary comments

If your hob is installed above an oven or if proximity to other heating elements poses a threat of overheating the connection, you must insulate the cable in a rigid pipe.

If a flexible hose or tubing (in the case of butane gas) is used, it should not come into contact with a moving part of the cabinet, nor should it pass through a location that may become blocked.

The gas connection must be installed in compliance with applicable regulations in the country of installation.

### • Gas distributed by pipe, natural gas

For your safety, you must choose from the three following connection options:

— **Connection with a reinforced copper pipe** with screw-on mechanical connectors (compliant with the G1/2 standard). Make the connection directly to the end of the elbow fitted on the appliance.

— **Connection with a flexible, wavy metal hose** (stainless steel) **with screw-on mechanical connectors** whose service life is unlimited (Fig. A).

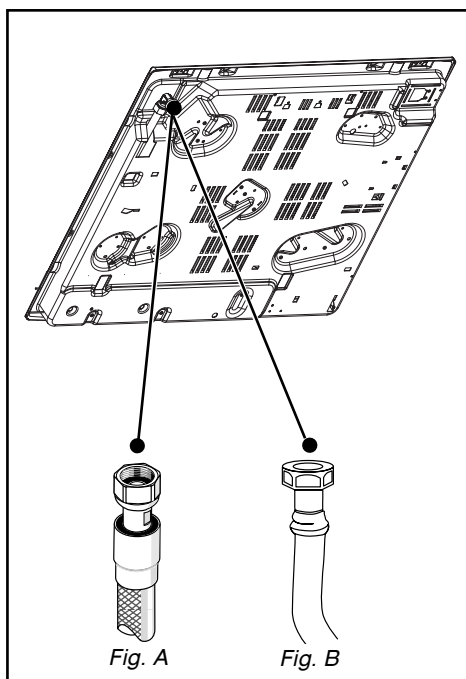
— **Connection with a flexible rubber hose** with **screw-on mechanical connectors** whose service life is 10 years (Fig. B).



### Warning

**When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:**

- ① **Change the gasket.**
- ② **Screw on the elbow's nut, careful not to exceed a torque of 17 N.m.**





## • Gas supplied by tank or cylinder (butane/propane)

For your safety, you must choose from the three following connection options:

— **Connection with a reinforced copper pipe** with screw-on mechanical connectors (compliant with the G1/2 standard). Make the connection directly to the end of the elbow fitted on the appliance.

— **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical connectors** whose service life is unlimited (Fig. 01).

— **Connection with a reinforced flexible rubber hose with screw-on mechanical connectors** whose service life is 10 years (Fig. 02).

In an existing system, a soft pipe fitted with clamps whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's bent (Fig. 03).



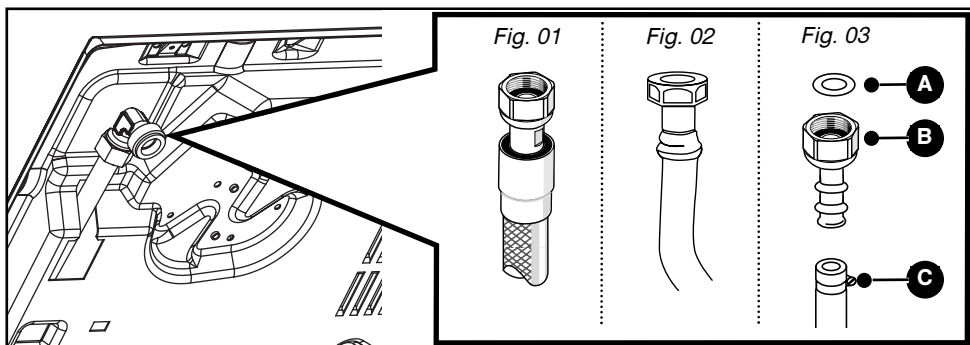
### Tip

**You can obtain the adaptor and the sealing washer from your After-Sales Service Department.**



### Warning

**Screw on the adaptor with a torque not exceeding 25 N.m.**



- A** Sealing washer (not supplied)
- B** Adaptor (not supplied)
- C** Clamp (not provided)



### Warning

**All soft pipes and hoses whose service life is limited must have a maximum length of two meters and must be accessible along their entire length. They must be replaced before the end of their service life (indicated on the pipe). Regardless of the means of connection chosen, ensure that the connection is air tight, after installation, with soapy water.**

## • CHANGING THE GAS SUPPLY



### Warning

Your appliance is sold pre-set for natural gas.

The injectors required for adaptation to butane/propane can be found in the plastic bag containing this guide.



### Tip

In France, this hob can also be adapted for propane-air gas/butane-air gas. The adaptation kit is supplied on request by your After-Sales Service Department.

Each time you change the gas supply, you must complete the following:

- Adjust the gas connection.
- Change the injectors.
- Adjust the hob connections.

• **Adjust the gas connection:** refer to the "Gas connection" paragraph.

• **Change the injectors,** proceeding as follows:

- Remove the pan supports, heads and covers from all burners.
- Using the wrench provided, unscrew the injectors located under each crucible and remove them (Fig. 01).
- Replace with the corresponding gas injectors, in compliance with the positioning of the injectors and the table of gas properties at the end of this section:
- First screw them in manually until the injector locks into place.
- Apply the wrench to the injector as far as it will go.
- Draw a line on the burner plate using a pencil at the place indicated (Fig. 02).
- Turn the wrench clockwise until the line appears on the other side (Fig. 03).



### Warning

Exceeding this limit may damage the product.

- Reposition the burner heads, burner covers and pan supports on the hob.



### Tip

Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding "Gas Connection" section.

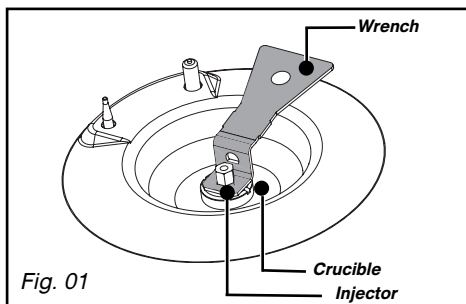


Fig. 01

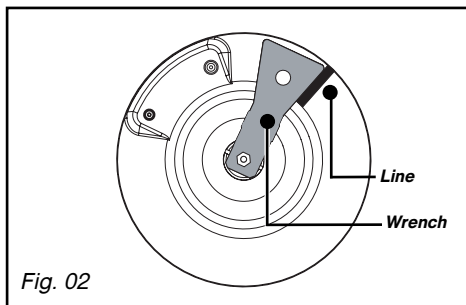


Fig. 02

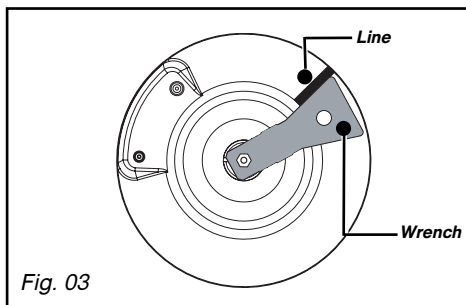


Fig. 03

- **Adjust the hob connections:** they are located under the knobs (Fig. 04).

- Proceed one tap at a time.

- Remove the knobs and the gaskets by pulling them up.

## - Switching from natural gas to butane/propane

- Using a small flat-head screwdriver, **screw in the brass burner power screws (yellow)** all the way, **moving in a clockwise direction** (Fig. 05).

- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

## — Switching from butane/propane to natural gas

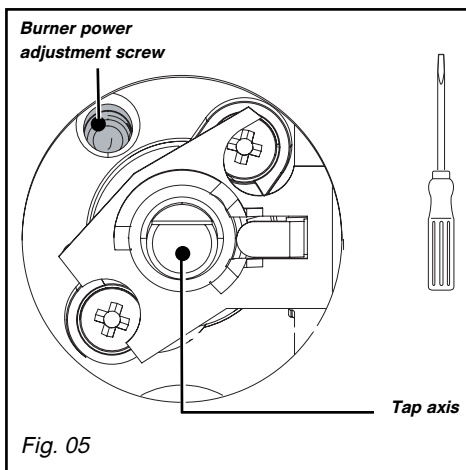
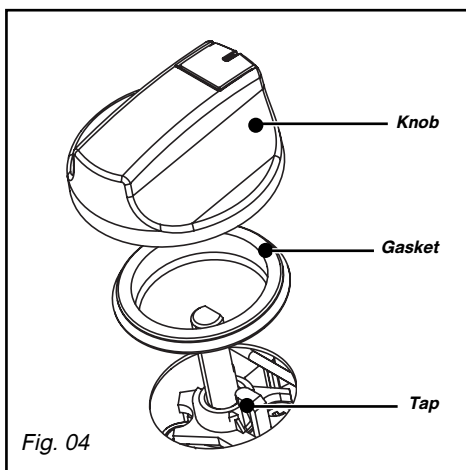
- Unscrew the brass burner power adjustment screw (yellow) (Fig. 05) using a small, flat-head screwdriver, **turn twice in a counterclockwise direction**.

- Light the burner in maximum heat mode, then turn down to reduced heat mode.

- Remove the knob again, then turn the burner power screw **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.

- Replace the gasket and knob.

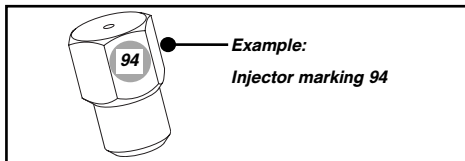
- Make several attempts to shift from the maximum flow rate to the minimum: **the flame should not go out**; if it does, unscrew the burner power screw so as to obtain good flame retention during these position switches.



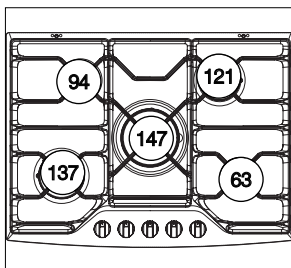
## • Markings on the injectors

### MARKINGS ON THE INJECTORS

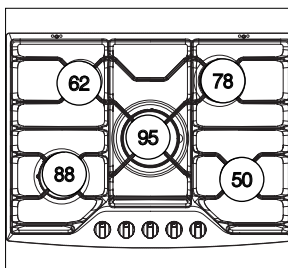
The adjacent table shows where the injectors are positioned on your appliance according to the type of gas used. Each number is marked on the injector.



Natural gas



Butane/Propane Gas



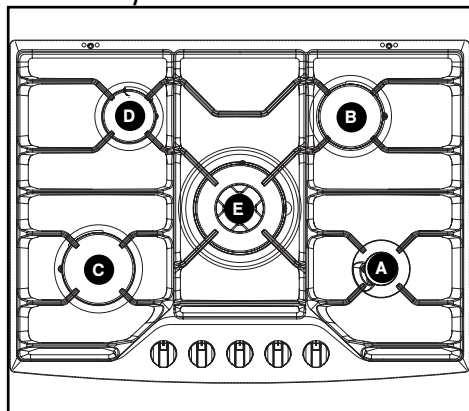
\* See "Description of the Top" chapter

## • Gas Properties

	IT GB	IT - SE GB	IT - SE GB
<b>Appliance intended to be installed in:</b>	<b>Butane</b>	<b>Propane</b>	<b>Natural gas</b>
<b>GB - IT .....cat: I12H3+</b>	G30	G31	G20
<b>SE .....cat: I12H3 B/P</b>			
Hourly rate below: at 15°C under 1013 mbar	28-30 mbar	37 mbar	20 mbar
<b>HIGH-SPEED BURNER</b>			
Marking engraved on injector	<b>78</b>	<b>78</b>	<b>121</b>
Nominal heat release rate (kW)	2,25	2,25	2,25
Reduced heat release rate (kW)	0,850		0,850
Hourly rate (g/h)	164	161	
Hourly rate (l/h)			214
<b>SUPER FAST BURNER</b>			
Marking engraved on injector	<b>88</b>	<b>88</b>	<b>137</b>
Nominal heat release rate (kW)	3,00	3,00	3,10
Reduced heat release rate (kW)	0,850		0,780
Hourly rate (g/h)	218	214	
Hourly rate (l/h)			295
<b>DOUBLE CROWN BURNER</b>			
Marking engraved on injector	<b>95</b>	<b>95</b>	<b>147</b>
Nominal heat release rate (kW)	3,50	3,50	3,80
Reduced heat release rate (kW)	1,450		1,400
Hourly rate (g/h)	254	250	
Hourly rate (l/h)			362
<b>SEMI-FAST BURNER</b>			
Marking engraved on injector	<b>62</b>	<b>62</b>	<b>94</b>
Nominal heat release rate (kW)	1,50	1,50	1,55
Reduced heat release rate (kW)	0,700		0,650
Hourly rate (g/h)	109	107	
Hourly rate (l/h)			148
<b>AUXILIARY BURNER</b>			
Marking engraved on injector	<b>50</b>	<b>50</b>	<b>63</b>
Nominal heat release rate (kW)	0,90	0,90	0,85
Reduced heat release rate (kW)	0,350		0,300
Hourly rate (g/h)	65	64	
Hourly rate (l/h)			81
<b>5 GAS BURNERS WITH DOUBLE CROWN</b>			
Total heat release rate (kW)	11,15	11,15	11,55
Maximum flow rate (g/h)	810	796	
			1100

### • DESCRIPTION OF THE TOP

**GN 752 \*/\***



- A** Auxiliary burner 0.85 kW (\*)
- B** High-speed burner 2.25 kW (\*)
- C** Super fast burner 3.10 kW (\*)
- D** Semi-fast burner 1.55 kW (\*)
- E** Double crown burner 3.8 kW (\*)

(\*) Power obtained with natural gas G20


### • SWITCHING ON GAS BURNERS

The burner safety measure is a metal rod located directly to the side of the flame.



Each burner is controlled by a tap fitted with a safety system that, in the event of accidental flame extinction (spills, draughts, etc.), quickly and automatically cuts the gas supply and prevents it from being released.

Each burner is supplied by a tap that is opened when you press in the knob and turn it in a counterclockwise direction.



The “O” point corresponds to a closed tap.

– Select the desired burner by referring to the symbols located near the knobs (e.g. front right burner ).

Your hob is fitted with a burner-lighting system built into the knobs.

– To light a burner, press on the knob and turn it in a counterclockwise direction  to the maximum setting .

– Continue to press on the knob to produce a series of sparks until the burner lights.

The setting for more moderate flame intensities are between the  symbol and the .

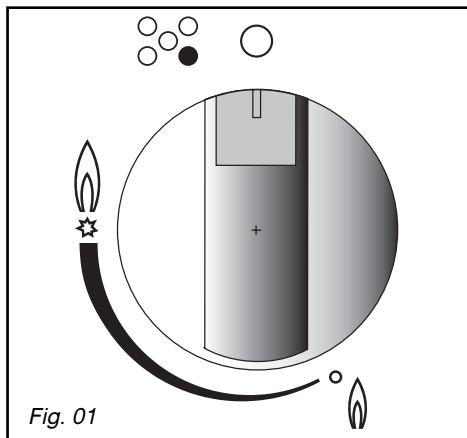


Fig. 01



#### Tip

*In order to ensure the proper lighting of the double crown burner, we suggest that you light it before placing cookware on it.*

*When a knob becomes difficult to turn, do not force it. Request an emergency service call from the installer.*



#### Warning

*Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system.*

### • COOKWARE TO BE USED WITH GAS BURNERS

- Which burner should you use depending on your cookware?

Diameter of the cookware	Diameter of the cookware	Use
20 to 30 cm	Double crown	
18 to 28 cm	Super fast	Fried foods - Boiling
16 to 28 cm	High-speed	Searing foods
12 to 24 cm	Semi-fast	Sauces - Re-heating
12 to 24 cm	Auxiliary	Gentle simmer

Some hobs with five gas burners are equipped with a specific "WOK"-type grid support (Fig. 01) that can only be used on the central "double crown" burner. This "WOK" accessory allows you to use cookware with concave bases. Combined with the "double crown" burner it allows for better flame distribution around large cookware such as woks and paella dishes with large diameters.



#### Warning

— Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 02).

— Do not use cookware with a concave or convex bottom (Fig. 03).

— Do not use cookware that partially covers the knobs (Fig. 04).

— Do not leave a gas burner operating with empty cookware.

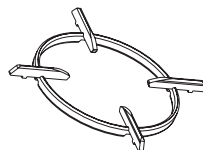


Fig. 01



GOOD



BAD

Fig. 02



CONVEX



CONCAVE

Fig. 03

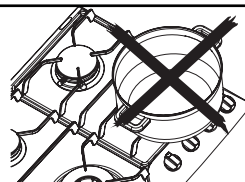


Fig. 04



#### • *Maintaining your appliance*

MAINTENANCE	HOW TO PROCEED?	PRODUCTS/ACCESSORIES TO USE
Of the spark plugs and injectors	In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic). The gas injector is located in the centre of the burner in the shape of a dish. Be careful not to obstruct it during cleaning, as this will undermine the performance of your hob. In the event of obstruction, use a safety pin to unclog the injector.	. Small, hard-bristled brush. . Safety pin.
Of the pan supports and gas burners	In the event of tough stains, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.	. Gentle scrubbing cream. . Cleaning sponge.
Of the enamel or stainless steel	It will be easier to maintain your hob if you clean it before it has completely cooled down. To clean the hob's enamel, use a scrubbing cream. Polish it with a dry cloth. Do not allow acidic liquids such as lemon juice, vinegar, etc. to remain in contact with the enamel. To clean the hob's stainless steel, use a sponge and soapy water or a Commercially available special stainless steel product.	. Gentle scrubbing cream . Commercially available specialised product for stainless steel.



#### **Warning**

*Never clean your appliance while it is in operation. Set all the gas controls to zero.*



#### **Tip**

- *It is better to clean the parts of the hob by hand rather than in the dishwasher.*
- *Do not use an abrasive sponge to clean your hob.*
- *Do not use steam cleaning.*

### • *During operation*

<i>YOU OBSERVE THAT:</i>	<i>WHAT SHOULD YOU DO:</i>
<ul style="list-style-type: none"> <li>• Lighting the burners: There are no sparks when you press on the button to light the burner.</li> </ul>	<ul style="list-style-type: none"> <li>. Check the electrical connection of your appliance</li> <li>. Check that the spark plugs are clean.</li> <li>. Check that the burners are clean and properly assembled.</li> <li>. If the hob is attached to the work top, check that the mounting brackets are not deformed.</li> <li>. Check that the gaskets under the knobs are not coming out of their lodging.</li> </ul>
<ul style="list-style-type: none"> <li>• When you press on the button to light the burner, there are sparks on all of the burners simultaneously.</li> </ul>	<p>This is normal. The lighting function is centralised and controls all of the burners simultaneously.</p>
<ul style="list-style-type: none"> <li>• There are sparks, but the burner (burners) does (do) not light.</li> </ul>	<ul style="list-style-type: none"> <li>. Check that the gas inlet pipe is not pinched.</li> <li>. Check that the length of the gas inlet pipe is less than two meters.</li> <li>. Check that the gas inlet pipe is open.</li> <li>. If you have gas in a cylinder or tank, check that it is not empty.</li> <li>. If you have just installed the hob or changed the gas cylinder, hold the knob down in maximum open position until gas arrives in the burners.</li> <li>. Check that the injector is not clogged; if it is, unplug it with a safety pin.</li> <li>. Light your burner before placing your saucepan on it.</li> </ul>
<ul style="list-style-type: none"> <li>• If the hob has a gas safety: when lighting, the flames ignite, then go out when the knob is released.</li> </ul>	<ul style="list-style-type: none"> <li>. Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames.</li> <li>. Check that the parts of the burner are correctly mounted.</li> <li>. Check that the gaskets under the knobs are not coming out of their lodging.</li> <li>. Avoid strong air currents in the room.</li> <li>. Light your burner before placing your saucepan on it.</li> </ul>
<ul style="list-style-type: none"> <li>• In reduced heat mode, the burner goes out or the flames remain high.</li> </ul>	<ul style="list-style-type: none"> <li>. Avoid strong air currents in the room.</li> <li>. Check that the gas type being used corresponds to the injectors installed (Read about markings on the injectors in the "Changing the Gas Supply" chapter).</li> <li>The cooking hobs are sold pre-set for use with network gas (natural gas).</li> <li>. Check that the burner power screws are properly set (See the "Changing the Gas Supply" chapter).</li> </ul>
<ul style="list-style-type: none"> <li>• The flames look irregular or uneven.</li> </ul>	<ul style="list-style-type: none"> <li>. Check the cleanliness of the burners and injectors under the burners, the assembly of the burners, etc.</li> <li>. Check that there is enough gas left in the tank.</li> </ul>
<ul style="list-style-type: none"> <li>• During cooking, the knobs become hot.</li> </ul>	<ul style="list-style-type: none"> <li>. Use small saucepans on the burners located closest to the knobs. Larger saucepans should be placed on the largest burners, those that are furthest from the knobs. Properly place the saucepan in the centre of the burner. It should not extend to the knobs.</li> </ul>

**• GAS COOKING GUIDE**

	PREPARATIONS	TIMES	DOUBLE CROWN	SUPER FAST	FAST	SEMI-FAST	AUXILIARY
<b>SOUPS</b>	Bouillons Home-style soups	8-10 minutes	X	X	X		
<b>FISH</b>	Court-bouillon Barbecue	8-10 minutes 8-10 minutes	X	X X			
<b>SAUCES</b>	Hollandaise, béarnaise Béchamel, aurore	10 minutes				X X	X X
<b>VEGETABLES</b>	Endives, spinach Cooked peas Provençal tomatoes Golden brown potatoes Pasta	25-30 minutes 15-20 minutes	X   X	X X X X X	X X X		
<b>MEAT</b>	Steak Blanquette, Osso-bucco Sautéed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X  X	X X X X			
<b>FRYING</b>	French fries Fritters		X X	X X			
<b>DESSERTS</b>	Rice pudding Fruit compote Pancakes Chocolate Crème anglaise Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes		X X	X	X X  X	X  X X



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